



The British-American Societies' Annual  
(Virtual) Summer Garden Party

# DIY GARDEN PARTY KIT

A How-To Guide on Celebrating from Home

---

07.15.2020



# Your Garden Party How-To

We may not be together this year, surrounded by friends and fellow members of beloved organizations, drinking Pimm's and enjoying the beautiful garden flowers; but that won't stop us from celebrating the British-American community in New York!

We've put together some ideas for success for you to host your own Garden Party at home. In this DIY Kit you'll find:

- Tips on Garden Party fashion.
- Zoom Backgrounds to help set the atmosphere.
- Traditional summer cocktail and lite bites recipes.
- A how-to start an at-home garden, with a special feature on making your own tea garden.

We look forward to having you join us on 15th July evening. For any photos or stories, you share from the festivities, please be sure to tag #GardenPartyNYC.



# Get your Garden Party Glam on!

Traditionally, clothing at a garden party runs from casual to formal, often depending on the occasion. A wedding garden party might be formal, while a simple summer garden party might call for more casual dress. However, “party style” clothing is usually the most encouraged attire for our annual gathering.

Crisp fabrics in bright colors, floral patterns, and fun accessories to complement the outfit are all perfect choices. Extra points if you can rock a floppy summer hat, fedora, or British-inspired fascinator.

If you've ever attended the British-American Societies' Annual Summer Garden Party, you know that fashion is major component of the event. Our guests attend wearing their summer's best, from colorful bowties to embellished hats.

Even though you're at home this year, we'd like to encourage all of our guests to get into the summer spirit and dress their best! If you are interested in showing off your 'Garden Glam' during the virtual Garden Party, please contact Eliane Abou-Assi at [eliane@stgeorgessociety.org](mailto:eliane@stgeorgessociety.org) by Wednesday 15 July at 10:00am.





# Garden-Themed Zoom Backgrounds

Missing the atmosphere of the Garden Party? No problem! Download one of our Garden Party backgrounds below to use throughout the evening.



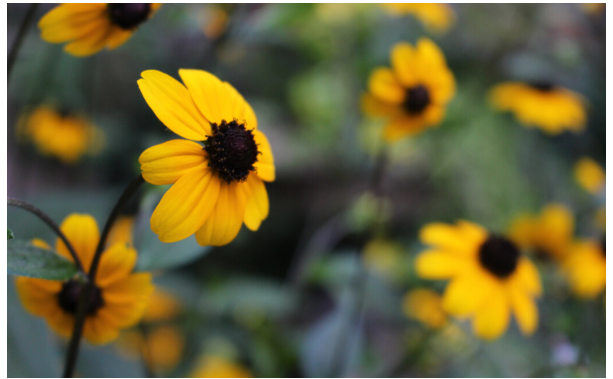
[Download](#)



[Download](#)



[Download](#)



[Download](#)



[Download](#)



[Download](#)



# Summer Cocktail Recipes

It wouldn't be a Summer Garden Party without a cold drink in your hand to beat the summer heat. See some of our favorite cocktail recipes below to help you stay refreshed throughout the evening.

## Fraise 72

### Ingredients

- 2 fl oz strawberry gin
- 1.5 fl oz mango simple syrup
- 2-3 dashes rhubarb bitters
- Sparkling rosé wine
- Twist orange peel, to garnish

### Directions:

- Fill your glass with ice.
- Pour simple syrup, gin and bitters to the glass.
- Fill remainder of glass with sparkling rosé.
- Garnish with an orange twist and enjoy!



**Brought to you by**





# Summer Cocktail Recipes

## Pimm's Cocktail

### Ingredients

- 2 cups Pimm's No. 1
- 2 cups lemon-lime soda or seltzer water
- 1 cup lemonade
- Slices of lemons, cucumbers, strawberries, or oranges
- Ice cubes
- 4 highball glasses
- 1 large pitcher
- Mint leaves or borage flowers as a cocktail garnish

### Directions:

- Fill the highball glasses with ice cubes.
- Add the lemon-lime soda (or seltzer water), Pimm's, lemonade, and fruit into the pitcher and stir well.
- Fill the glasses with this mixture, dividing the fruit between each glass.
- Garnish with mint leaves and/or borage flowers, pop decorative paper straws into the cocktails, and serve.





# Summer Cocktail Recipes

## Earl Grey Martini

### Ingredients

- 2 fl oz gin
- 1.5 fl oz strong cold Earl Grey tea
- 3/4 fl oz lemon juice
- 1/2 fl oz sugar syrup
- 1/2 free-range egg white
- Twist lemon peel, to garnish

### Directions:

- Place the gin, Earl Grey tea, lemon juice, sugar syrup and egg white into a cocktail shaker and shake well.
- Double strain the liquid into a Martini glass and garnish with a lemon twist.





# Summer Cocktail Recipes

## Sweet Tea Sangria

### Ingredients

- 1 750-ml bottle white wine, such as Sauvignon Blanc
- 4 cups sweet tea
- 1/4 cups triple sec
- 2 cups sliced frozen peaches
- 2 cups raspberries
- Fresh mint, for garnish

### Directions:

- In a pitcher, combine wine, sweet tea, triple sec, frozen peaches and raspberries and stir until combined.
- Refrigerate until chilled.
- Serve garnished with mint.







# Garden Party Lite Bite Recipes

## Egg Salad & Watercress Tea Sandwiches

### Ingredients

- White sandwich bread
- 6 hard-boiled eggs (peeled)
- 1/2 cup mayonnaise
- 3/4 cup watercress (finely chopped)
- 1 1/2 tablespoon of stone-ground mustard
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- Chopped parsley or thin chives as a garnish

### Directions

- Chop eggs into small pieces and place in a bowl.
- Add mayonnaise, mustard, salt, pepper and watercress.
- Stir together until well blended.
- Spread the egg mixture thickly onto a slice of bread. Place another bread slice on top of the mixture. You can leave the sandwiches as they are or add another layer of the mixture and top it with a third slice of bread (for triple-decker sandwiches).
- Trim crusts off sandwiches and cut diagonally into triangles.
- Garnish with chopped parsley or a couple of thin chives.
- Enjoy!





# Garden Party Lite Bite Recipes

## Salmon & Cucumber Tea Sandwiches

### Ingredients

- White sandwich bread
- Thinly sliced smoked salmon
- Thinly sliced cucumber
- Cream cheese (softened)

### Directions

- Spread softened cream cheese onto a piece of white bread.
- Place salmon slices so that the bread is covered.
- Do the same with the cucumber.
- Place another bread slice on top.
- Trim crusts off sandwiches and cut diagonally into triangles.
- Enjoy!





# Garden Party Lite Bite Recipes

## Classic Welsh Cakes

### Ingredients

- 8oz/225 g self-raising flour (or plain flour plus 2 1/2 tsp baking powder)
- A pinch of salt
- 1/2 tsp cinnamon
- 4oz /110 g cold butter
- 3oz/75 g castor or fine sugar
- 3oz/75 g currants (soaked in warm water for 5 mins, drained and patted dry)
- 1 large egg (beaten)

### Directions

- Sieve flour, salt and spice into mixing bowl.
- Rub in butter until resembles fine breadcrumbs.
- Add sugar and currants. Add in beaten egg and stir to make firm dough.
- On floured board, roll or press to about 1/4"/5mm thick with a 1.5" /4-5 cm cutter.
- Cook on a bakestone or griddle, or even a flat bottomed-heavy pan.
- Cut into discs and bake on medium hot griddle, turning once, until golden brown.
- Remove and dust with sugar.
- Cool on rack for 5 minutes.
- Best served slightly warm.
- Enjoy! Mwynhau!





# Indoor Garden Guide

Just because you live in New York City doesn't have to mean giving up your dreams of a green oasis filled with fragrant herbs, colorful blooms and spiky ferns - you just have to bring the garden indoors.

## Step one:

Buy your seeds and soil. It's not always as easy as plopping any old seed in some dirt, adding water and waiting for it to grow. You need viable seeds, the right type of soil and often a little expert guidance about how to get started. Some easy-to-grow indoor herbs are:

- Basil
- Chives
- Mint
- Oregano
- Rosemary
- Parsley
- Thyme

## Step two:

Choose the ideal planter or pot. You can't treat every species of herb, flower or cactus alike. It sounds obvious, but it's a common mistake among aspiring gardeners. Do some research to find out what your plant baby wants in a home - levels of soil, amount of water, plenty of depth, and levels of sunlight - before picking a pot, tray or planter.

## Step three:

Don't forget the accessories! This is your chance to have some fun with your garden. Here's the hard part: watering your plants diligently and waiting for them to grow. Gardening takes patience! Stock up everything you need to feel like a bona fide gardener and fake it 'til you make it.





# Make Your Own Tea Garden

## Best Tea Herbs, Flowers & Roots

- Lavender
- Lemon Verbena
- Mint
- Lemon Balm
- Ginger
- Thyme
- Chamomile
- Jasmine
- Stevia
- Marjoram
- Cilantro
- Rosemary
- Fennel
- St. John's Wort
- Sage
- Viola Tricolor
- Basil
- Catnip
- Lemongrass
- Bergamot
- Rose Hips
- Ginger
- Echinacea
- Dandelion Root

### Growing Tips

- Harvest early in the day, after the dew has dried, but while the herbs are still lush in the cool of the morning.
- Most fresh herbs are at their peak just before they bloom. However, many have edible flowers that not only taste great in tea, but they also add a little surprise.
- Try not to tear or crush the herbs until you are ready to use them. You don't want to waste any of the essential oils.
- Harvest all your tender herbs at the end of the season, once a frost is forecasted. You can dry the herbs whole and store for winter teas or use as seasonings.





**We look forward to seeing you at the  
2020 British-American Annual (Virtual)  
Summer Garden Party.**

**Wishing you a lovely and safe summer.**

Don't forget to share your at-home Garden Party celebrations  
with us by using our hashtag on your posts and stories.

**#GardenPartyNYC**